

Family and Consumer Sciences**Course: Culinary Arts I****Course Code # 5656****1* Credit****2** Credits**

**denotes competencies to be mastered for one credit

***denotes competencies to be mastered for two credits

| | |
|------------------------------------------------------------------------|-----------------------------------|
| Student: | |
| Grade: | |
| Teacher: | |
| School: | |
| Number of Competencies in Course: 1 credit = 27, 2 credits = 34 | |
| School Year: | Number of Competencies Mastered: |
| Term: Fall Spring | Percent of Competencies Mastered: |

Standard 1.0 Students will demonstrate leadership, citizenship, and teamwork skills required for success in the school, community, and workplace.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|----------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 1.1 | Cultivate positive leadership skills.* | | | |
| 1.2 | Participate in SkillsUSA or Family, Career and Community Leaders of America as an integral part of classroom instruction.* | | | |
| 1.3 | Assess situations and apply the decision-making process within the school, community, and workplace.** | | | |
| 1.4 | Demonstrate the ability to work cooperatively with others.** | | | |

Standard 2.0 Students will trace the growth and development of the food production and service industry to gain insight regarding past, current, and future trends of the industry.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|--------------------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 2.1 | Analyze the evolution of the food production and service industry.** | | | |
| 2.2 | Classify people in history who helped to shape the food production and service industry.** | | | |

Standard 3.0 Students will evaluate career opportunities and career paths within the food production and service industry.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 3.1 | Explain the titles, roles, and functions of individuals engaged in food production and service careers, including opportunities for advancement.* | | | |
| 3.2 | Investigate employment and entrepreneurial opportunities.* | | | |
| 3.3 | Evaluate personal characteristics required for working in the food production and service industry.* | | | |

Standard 4.0 Students will identify and demonstrate the basic principles of safety and sanitation procedures used in the food production and service industry.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|-------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 4.1 | Implement the Hazard Analysis Critical Control Point (HACCP) system during all food handling processes.** | | | |
| 4.2 | Comply with the Department of Health Rules and Regulations and Serve Safe Standards.* | | | |
| 4.3 | Identify and categorize safety hazards and their prevention and treatment in the food production and service industry.* | | | |
| 4.4 | Exhibit acceptable dress and personal grooming as identified by the food production and service industry.* | | | |

Standard 5.0 Students will be able to identify, safely use, maintain, and store food service production equipment.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 5.1 | Name each piece of equipment used in the food production and service industry.* | | | |
| 5.2 | Demonstrate the correct equipment to use for a given task.* | | | |
| 5.3 | Show evidence of proper safety procedures and OSHA (Occupational Safety and Health Administration) requirements when operating each piece of equipment.* | | | |
| 5.4 | Clean and sanitize equipment properly.* | | | |
| 5.5 | Store equipment correctly.* | | | |

Standard 6.0 Students will identify, select, use safely and care for commercial tools in the professional kitchen.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|----------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 6.1 | Identify commercial food service tools and related terminology.* | | | |
| 6.2 | List abbreviations used in the food service industry.* | | | |
| 6.3 | Show evidence of proper safety procedures and OSHA (Occupational Safety and Health Administration) requirements when using each tool.* | | | |

Standard 7.0 Students will demonstrate commercial preparation skills for all menu categories to produce a variety of food products.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|----------------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 7.1 | Accurately identify various foods.* | | | |
| 7.2 | Develop preparation skills for producing a variety of cold food products.* | | | |
| 7.3 | Develop preparation skills to produce a variety of hot food products.* | | | |
| 7.4 | Apply the fundamentals of baking science to the preparation of a variety of products.* | | | |

Standard 8.0 Students will demonstrate interpersonal and employability skills required in the food production and service industry.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|----------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 8.1 | Describe appropriate grooming techniques and apparel for job requirements.** | | | |
| 8.2 | Analyze ways of dealing with stress and conflict in the workplace.* | | | |
| 8.3 | Work as a team member to solve food service and production problems.* | | | |
| 8.4 | Develop and demonstrate individual time management and work sequencing skills.** | | | |

Standard 9.0 Students will apply math skills to food production and service operations.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|-----------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 9.1 | Measure ingredients using U.S. and metric systems.* | | | |
| 9.2 | Demonstrate proper money counting skills.* | | | |

Standard 10.0 Students will perform safety examinations and maintain safety records.

| Learning Expectations | | Check the appropriate Mastery or Non-Mastery column | Mastery | Non-Mastery |
|-----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|---------|-------------|
| 10.1 | Pass with 100% accuracy a written examination relating specifically to Culinary Arts I. * | | | |
| 10.2 | Pass with 100% accuracy a performance examination relating specifically to Culinary Arts I. * | | | |
| 10.3 | Maintain a portfolio record of written safety examinations and equipment examinations for which the students has passed an operational checkout by the instructor. * | | | |

Additional comments: _____



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